

### Abstract

A food product, such as a baked good, having either high molecular weight starch hydrolysate or a crystalline hydrate producing sugar as a sweetening agent. Preferably, the starch hydrolysate has a dextrose equivalent of about 5 to 30 DE, and the crystalline hydrate former is raffinose or trehalose. The high molecular weight starch hydrolysate, the crystalline hydrate former, or combination thereof, increases the crispiness of the product at higher moisture levels. The food product can be a baked good such as an ice cream cone, cookie, wafer, or the like.

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<p><b>CERTIFICATE UNDER 37 CFR 1.10:</b></p> <p>"Express Mail" mailing label number: <u>EL64997304805</u></p> <p>Date of Deposit: <u>October 24, 2000</u></p> <p>I hereby certify that this paper or fee is being deposited with the U.S. Postal Service "Express Mail Post Office to Addressee" service under 37 CFR 1.10 on the date indicated above and is addressed to BOX PATENT APPLICATION, Assistant Commissioner for Patents, Washington, D.C. 20231.</p> <p>By: <u>Chatia Lambert</u></p> <p>Name: <u>CHATIA LAMBERT</u></p>
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